

Inzolia

By Peter Dry, Emeritus Fellow, The Australian Wine Research Institute



AWRI

BACKGROUND

Inzolia (*in-ZOH-lia*) is an old Sicilian variety, genetically related to other Sicilian varieties including Grillo, Frappato and Nerello Mascalese. It is grown in Sicily, mainly in the west where it was traditionally used for Marsala. Increasingly, it has been used for white table wine, either as a varietal or in blends with Cattanatto and Grillo. It may be found in other parts of Italy, including Calabria, Lazio and Tuscany. It has been grown in Tuscany for a long time as Ansonica, particularly near the coast and the islands of Elba and Giglio.

The total area in Italy has declined from more than 14,000ha in the early 1980s to approximately 7000 ha in 2010. Synonyms include Ansonia, Ansonica Bianca, Anzulu, Insolita, Nsolia, Soria and Zolia Bianca. Inzolia is a recent arrival to Australia and there are just a few wine producers at present.

VITICULTURE

Budburst is mid-season and maturity is early- to mid-season. Vigour is high with semi-erect growth habit. Bunches are medium to large and loose to well-filled with

medium to large berries. Yield is moderate to high in Italy. Inzolia can be pruned both short and long. It is reported to be both drought and heat tolerant. Inzolia is said to be more susceptible to powdery and downy mildews than average.

WINE

In Italy, Inzolia table wines can be fresh and crisp, well structured and with good flavour, and with notes of citrus, stonefruit and tropical fruit. Because natural acidity does not appear to be high, this variety may benefit from a cool climate.

For further information on this and other emerging varieties, contact Marcel Essling at the AWRI (marcel.essling@awri.com.au or 08 8313 6600) to arrange the presentation of the Alternative Varieties Research to Practice program in your region.